

CLAIMS

1. A method of preparing a meat analogue comprising:
hydrating a textured vegetable protein to form a hydrated
textured vegetable protein;
5 preparing a protein base comprising vital wheat gluten, milk-
derived protein, and water; and
combining the hydrated textured vegetable protein and the
protein base.
- 10 2. The invention of claim 1 wherein the textured vegetable protein
comprises textured wheat protein.
3. The invention of claim 1 further comprising forming a binder and
adding the binder to the hydrated textured vegetable protein and the protein
15 base.
4. The invention of claim 3 wherein the binder comprises water and
at least one of methylcellulose, modified cornstarch, partially hydrogenated
solid fat, and hydrogenated solid fat.
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5. The invention of claim 3 wherein the binder comprises water,
methylcellulose, modified cornstarch, and hydrogenated solid fat.
6. The invention of claim 1 further comprising adding seasoning to
25 the hydrated textured vegetable protein and the protein base.
7. The invention of claim 1 further comprising mixing the hydrated
textured vegetable protein and the protein base until the meat analogue has a
consistent appearance.
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8. The invention of claim 1 further comprising shaping the meat
analogue into a food product.

5 9. A method of preparing a meat analogue comprising:
adding a first portion of water to a textured wheat protein to form
a hydrated textured wheat protein;
preparing a protein base comprising a powdered protein base
and a second portion of water, wherein the powdered protein base
comprises vital wheat gluten and milk-derived protein;
forming a binder comprising a vegetable fat, a third portion of
water, and a component selected from the group consisting of modified
cellulose, modified cornstarch, and a combination thereof; and
10 combining the hydrated textured wheat protein, the protein base,
and the binder.

15 10. The invention of claim 9 further comprising blending the
hydrated textured wheat protein, the protein base, and the binder in a blender
until the meat analogue has a consistent appearance.

20 11. The invention of claim 9 wherein the powdered protein base
comprises from about 3% to about 7% by weight of the meat analogue and
the second portion of water comprises from about 6% to about 9% by weight
of the meat analogue.

25 12. The invention of claim 9 wherein the vital wheat gluten
comprises from about 75% to about 95% by weight of the powdered protein
base, and the milk-derived protein comprises from about 5% to about 25% by
weight of the powdered protein base.

30 13. The invention of claim 9 wherein the textured wheat protein
comprises from about 5% to about 25% by weight of the meat analogue and
the first portion of water comprises from about 20% to about 50% by weight of
the meat analogue.

14. The invention of claim 9 wherein the modified cellulose is methylcellulose and wherein the vegetable fat is hydrogenated solid fat.

15. The invention of claim 14 wherein the methylcellulose comprises from about 3% to about 7% by weight of the meat analogue, the modified cornstarch comprises from about 3% to about 7% by weight of the meat analogue, the hydrogenated solid fat comprises from about 7% to about 13% by weight of the meat analogue, and the third portion of water comprises from about 3% to about 6% by weight of the meat analogue.

16. The invention of claim 9 wherein the hydrated textured wheat protein is formed by soaking the textured wheat protein in the first portion of water for a time between about 8 and about 12 hours.

17. A method of preparing a meat analogue comprising:
adding a first portion of water to a textured wheat protein to form a hydrated textured wheat protein, wherein the textured wheat protein comprises from about 5% to about 25% by weight of the meat analogue and the first portion of water comprises from about 20% to about 50% by weight of the meat analogue;
preparing a protein base comprising a powdered protein base and a second portion of water, wherein the powdered protein base comprises vital wheat gluten and milk-derived protein, the powdered protein base comprises from about 3% to about 7% by weight of the meat analogue, and the second portion of water comprises from about 6% to about 9% by weight of the meat analogue;
forming a binder comprising hydrogenated solid fat, a third portion of water, and a component selected from the group consisting of methyl cellulose, modified cornstarch, and a combination thereof, wherein the methylcellulose comprises from about 3% to about 7% by weight of the meat analogue, the modified cornstarch comprises from about 3% to about 7% by weight of the meat analogue, the

hydrogenated solid fat comprises from about 7% to about 13% by weight of the meat analogue, and the third portion of water comprises from about 3% to about 6% by weight of the meat analogue;

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combining the hydrated textured wheat protein, the protein base, and the binder; and

blending the hydrated textured wheat protein, the protein base, and the binder in a blender until the meat analogue has a consistent appearance.

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18. A meat analogue prepared by the method of claim 1.

19. A meat analogue prepared by the method of claim 9.

20. A meat analogue prepared by the method of claim 17.

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21. A meat analogue comprising:
vital wheat gluten;
milk-derived protein; and
a textured wheat protein.

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22. The invention of claim 21 further comprising water.

23. The invention of claim 22 further comprising a binder.

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24. The invention of claim 23 wherein the binder comprises hydrogenated solid fat and a component selected from the group consisting of methyl cellulose, modified cornstarch, and a combination thereof.

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25. The invention of claim 24 wherein the hydrogenated solid fat has a melting point between about 90 °F and about 120 °F.

26. The invention of claim 24 wherein the hydrogenated solid fat comprises a partially hydrogenated mixture of soybean oil and cottonseed oil.

27. The invention of claim 23 further comprising seasoning.

28. A foodstuff comprising a meat analogue comprising vital wheat gluten, milk-derived protein, and a textured wheat protein.

29. A foodstuff comprising a meat analogue prepared by the method of claim 1.

30. A foodstuff comprising a meat analogue prepared by the method of claim 9.

31. A foodstuff comprising a meat analogue prepared by the method of claim 17.